

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishn	ient Name			m-1	1 70			
10	<i>م</i> ام	Fa	nous Recipe Chicken	Telephone Number 817-944-2001	Date of Inspection (mm/dd/yr) PERMIT #			
Establishm	nent Addre	ss (n	umber and street, city, state, zin code)	1816 114-60	121-	7-19	l ' _	
1728	8 Rol	1)4	g Creek New Album W47110	502-648-8620	" "	<i>(-)</i> 1	175	
Owner			1 2	Purpose:	Follow-	up Releas	e Date	
Establishment Address (number and street, city, state, zip code) 728 Rolling Creek New Albumy W471180 Owner Mark A. Snith / Snith Foods of New Albumy, Inc				(. Routine	1/0		der	
Owner's A				2. Follow-up	Summary of Violations:			
				3. Complaint	Summar	y or violation	ıs:	
Person in C	Charge	<u> </u>	1 , 0 , 1	1 '	CO NC / RO			
		١٥٠	ortney Smith	4. Pre-Operational				
Responsibl	e Person's	E-ma	il	5. Temporary	Menu Type (See back of page)			
				6. HACCP			_	
Certified F	ood Mana;	ger K	andy Varbrough 10-8-20	7. Other (list)	12	3_	_45	
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"								
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"								
Section#	C/NC	R	Narrative		DIK KIND:			
295	NC		Observed food debris buildu	0 10			rrected By	
	///	-	Can opener,			7 000	y	
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Received by	(name and	title p	rinted):	Inspected by (name and title pri		· · ·		
	urtnu	1_	Smith	Thomas Si	nider,	EKS	l	
Received by	(signature)	_	1	Inspected by (signature):	1			
am	(time)	Sh		Home (from			
cc;			cc:	- y - Y	cc;			

MENU TYPE

	
1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and scafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.